

COLD STARTERS

D Richards Jumbo Shrimp Cocktail **SF** | 32
pickled lemons, celery, cocktail sauce sorbet

Filet Mignon Steak Tartare | 36
preserved egg yolk, sourdough croutons

Heirloom Tomato **D** | 19
tapioca cheese fritter, fried and pickled onion,
white balsamic dressing

HOT STARTERS

King Crab Cake **SF G** | 30
pickled lemons, microgreens, kimchee tartar sauce

Grilled Foie Gras & Onion **G D** | 34
brioche, raspberry, pedro ximenez sherry sauce, endive

SALAD

Wedge Salad **G D** | 19
iceberg, candied bacon, cherry tomato, chives,
pickled onions, stilton blue cheese dressing

Warm Bacon Salad **G D** | 26
frisee lettuce, potatoes, bacon, pickled red onions,
poached egg

Caesar Salad **G D** | 19
classic caesar sauce, baby romaine lettuce,
parmesan cheese, brioche croutons, capers

CHEF'S SELECTION

Braised Short Ribs **D** | 42
baby carrots, natural jus reduction

Chicken and Polenta **G D** | 38
chicken breast, truffle roulade, tempura okra

Pan Roasted Dover Sole **G D** | 82
sauteed potatoes, lemon butter caper sauce

Spicy Hummus & Mushrooms **V** | 22
king oyster mushrooms, herb sauce,
cucumber salad, collard greens

Table Side Black Angus Beef Wellington **D** | 130
served for two
celeriac puree, bordelaise sauce

Char-Grilled Lobster **SF D** | 62
grilled mango, mushroom, beurre fondue sauce

Char Grill Red Snapper Fillet **TN** | 32
roasted leeks, cherry tomato, hazelnut, citrus oil

Pan Seared Branzino **D** | 58
zucchini and lemon puree

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

All Pricing is in USD. Exclusive of 15% Service Charge, 13% GST & 2% environmental fee. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs any increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions.



JOSPER OVEN CHARCOAL FIRE GRILLED PRIME BEEF

CHAR-GRILLED PRIME STEAKS

- Filet Mignon 8oz | 59
- 28 day Dry Age Ribeye Bone-in 22oz | 165
- New York Strip 14oz | 68
- 28 day Dry Age New York Strip 14oz | 110

LARGER CUTS

- Porterhouse 40oz | 195
- Chateaubriand 22oz | 180
- Tomahawk Chop 42oz | 220
- Boneless Ribeye 22oz | 125

WESTHOLME WAGYU BEEF

- MS 8/9+ Filet Mignon 8oz | 78
- MS 8/9+ Striploin 16oz | 110

ADD-ONS

- Shaved Fresh Truffle | MP
- Stilton Cheese Crust **D** | 12
- Seared Foie Gras | 22
- Anguillian Crayfish **SF** | 32
- Crispy Onions **D** **G** | 12

SAUCES

- Black Garlic & Truffle Butter **D**
- Poivre Vert Sauce
- Bearnaise Sauce **D**
- Bordelaise Sauce
- Chimichurri **V**

SIDE DISHES

- Wood Fired Vegetables | 14
chimichurri
- Grilled Asparagus **D** | 18
sage butter, pecorino cheese
- Mushrooms And Onions **D** | 14
cognac
- Potato Fondant **D** | 16
herbs, chicken stock, butter
- House Cut Fries | 14
cajun, smoked aioli
- Truffle Mac & Cheese **D** **G** | 18
conchiglie pasta, white cheddar cheese
- Hydroponic Farm Salad Leaf **V** | 14
raspberry vinaigrette
- Creamed Spinach **D** | 16
parmesan cheese fondue
- Pumpkin & Honey Puree **D** | 14
rosemary, pumpkin seed

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View Menu Online



DINNER

DESSERTS

D' 41 **D** **G** | 22

black rock carrot cake, carrot gel,
candid carrot, cream cheese frosting,
homemade coconut sorbet

Mango Cheesecake **D** **G** | 18

tropical mango mint salsa, 40 second sponge,
mango gel, brandy snaps

Baked Alaska **D** | 18

chocolate mousse, pound cake, vanilla
and strawberry ice cream, fresh strawberries,
Italian meringue

Volcano Fireball **D** **G** | 22

molten chocolate cake, sour cherry crumble,
vanilla bean gelato

Homemade Gelato **D** | 4 per scoop

chocolate, vanilla, strawberry

Homemade Sorbet **V** | 4 per scoop

coconut, raspberry, mango passionfruit

DRINKS

ARMAGNAC

Château de Laubade XO | 20

CALVADOS

Drouin Coeur de Leon Réserve | 16

OTHER BRANDY

Nonino Grappa Moscato | 16

FORTIFIED & SWEET

2008 Late Bottled Vintage Port, Warre's Portugal | 9

10yr Tawny Port, Graham's Portugal | 17

2014 Muscat, Paul Jaboulet Aîné Muscat de Beaumes-de-Venise | 9

2016 Sauternes, Château Roumieu | 9

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